THE J.M. SMUCKER Co

Shortbread Meltaways

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	48	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) icing sugar
- 2 tsp (10 mL) vanilla extract
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) corn starch
- 3/4 tsp (3 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) toffee bits

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line cookie sheets with parchment paper.

Step 2:

Beat butter, icing sugar and vanilla in a large bowl until creamy. In a separate large bowl, combine flour, corn starch, baking powder and salt; stir half into butter mixture. Stir in toffee bits and remaining flour mixture.

Have your kids measure and mix the ingredients together! Your older kids can lead the recipe by reading out the next directions.

Step 3:

Roll heaping tablespoonfuls (15 mL) of dough into balls. Place on prepared cookie sheets, spacing about 2” (5 cm) apart.

Get your kids to roll the dough into logs or balls, or simply roll it out flat and use cookie cutters to make fun shapes.

Step 4:

Bake in centre of preheated oven for 15 minutes or until lightly golden. Let cool on pan for 5 minutes. Dust with more icing sugar if desired.

While the cookies are baking, have your kids cut out stencils for when they dust on the icing sugar. They’ll delight in the fancy designs they can create! Doilies can also make great stencils too!

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